

BAKE

your way

Inspirational magazine

No. 4
October 2021

Indulgence without compromise

Inspiring new Danish pastries

Delicious flavors

A filling for
every taste

Crispy Danish pastry

For authentic
"hygge" moments

Kohberg

We're bakers



We are 80 bakers who bake for you

We are driven by passion. We bake bread that tastes good and we bake it right, with good ingredients and solid craftsmanship.



At Kohberg, we bake like a high street bakery, only on a slightly larger scale. We take pride in keeping proud Danish baking traditions and craftsmanship alive.



We are the largest Danish-owned bakery. Our three bakeries are located at Bolderslev, Haderslev and Taastrup in Denmark.



Innovation and product development are part of our DNA. Our R&D team responds consistently to new demands and sets new standards in our market.



Our bread and pastries are baked on a unique combination of proud baking traditions and profound insight into new trends and market requirements.





Original Danish pastry - from Denmark

Danish pastry is world-renowned and this unique piece of baking history goes back more than 150 years. At Kohberg, we cherish time-honoured baking traditions and we take pride in keeping the original pastry craftsmanship alive.

We strive consistently to develop and improve our assortment - from our recipes and ingredients to our baking methods. The main ingredient in all of our Danish pastries is always Danish flour without plant growth regulators and glyphosate.

Everything we make is based on a unique combination of proud baking traditions and profound insight into new trends and market conditions. We make vegan Danish pastries that give customers an opportunity to develop a greener profile. Our vegan products are a tasty self-indulgence that coincides with their desire to make more ethical choices.

Here in BAKE your way, we invite you into our delicious world of original Danish pastry with a full overview of our assortment and give you a peek behind the scenes at our pastry bakery.

René Normann Christensen
CEO
Kohberg Bakery Group A/S

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No compromise – just great taste

We've spiced up the classic Danish



Our vegan Danish pastries are modern and tasty. With four flavours, we challenge tradition with Nordic-inspired tang of apple and buckthorn and other surprising combinations. Every pastry has a delightful, inspiring taste and that crispy light structure that is characteristic of authentic Danish pastry.

Our Danish pastries are baked without compromise. They are made solely with vegan ingredients and without palm oil.

We combine the green trend with focus on great flavour and making our products a real pleasure to eat. With our vegan Danish pastries, you give customers on the lookout for a greener profile a tasty self-indulgence that coincides with their desire to make more ethical choices.

To many our vegan Danish pastry makes it legitimate to fall into temptation and indulge themselves with great taste.



Apple and buckthorn

Truly Nordic
(Vegan Pastry with remonce and apple-buckthorn filling)
Item no.: 10000688
Weight: 88 g
Quantity: 48 items per colli



Orange and hazelnut

Sunny Orange
(Vegan Pastry with remonce and orange filling)
Item no.: 10000691
Weight: 90 g
Quantity: 48 items per colli



Vanilla, brown sugar and hazelnuts

Happy Custard
(Vegan Pastry with custard and remonce)
Item no.: 10000690
Weight: 90 g
Quantity: 48 items per colli



*Quality
Danish pastry*

- No palm oil
- Flour free from plant growth regulators
- Vegan and no eggs.



Fresh and crisp
Vegan Danish pastry with
irresistible cherry

A deep red filling with a surprisingly fresh taste and chunks of cherry makes Chunky Cherry simply irresistible. Chunky Cherry has a colourful fruity filling that gives it a tempting look. Made with San-Francisco-inspired sourdough and sprinkled with linseed. Definitely a pastry you won't hesitate to tuck into!



Cherry and
linseed

Chunky Cherry
(Vegan pastry with remonce and cherry filling)
Item no.: 10000689
Weight: 90 g
Quantity: 48 items per colli





50 years of proud baking traditions

"At Kohberg, we're bakers"

When Alfred Kohberg opened his specialist bakery in 1969, he very soon became famous for his delicious tasty bread and pastries. Fifty years on, Alfred Kohberg's dedication to quality and traditional baking skills remain at the heart of Kohberg.

Today Kohberg is the largest family-owned bakery in Denmark, and our 80 fully qualified bakers are dedicated to their craft and passionate about the bread and pastries they bake.

Making delicious tasty bread and pastries is our most important goal. We bake with special selected ingredients and we make a point of caring for our natural surroundings. All our bread and Danish pastries are baked with Danish flour and therefore without plant growth regulators. We only use sustainable palm oil and barn eggs in our bread and pastries.



Lemon Crème Plait

A filling for every taste

The fillings are what make our Danish pastries irresistible. Our new delicious Lemon Crème Plait is the perfect combination of flaky layers and creamy lemon.



*Lemon Crème
Plait*

Sweet, flaky and
taste of lemon.



Custard Turnover

Item no.: 10000170
Weight: 85 g
Quantity: 48 items per colli



Maple Pecan Plait

Item no.: 10000086
Weight: 95 g
Quantity: 48 items per colli



Custard Crown

Item no.: 10000090
Weight: 90 g
Quantity: 48 items per colli



Salted Caramel Plait

Item no.: 10000571
Weight: 95 g
Quantity: 48 items per colli



Raspberry Crown

Item no.: 10000123
Weight: 90 g
Quantity: 48 items per colli



Lemon Crème Plait with yellow icing

Item no.: 10000991
Weight: 95 g
Quantity: 48 items per colli



Salted Caramel Turnover

Item no.: 10000967
Weight: 90 g
Quantity: 48 items per colli



Made with
traditional
craftmanship.



Our Crispy Fan is a lovely traditional Danish pastry - with a twist. We fold delicious, crispy layers of Danish pastry inside a practical baking cup to give them a rustic look. The result is irresistibly appetising.

Authentic and rustic look

Crispy Fan in a baking cup

Our Crispy Fans have different fillings. Try them all and select your favourite!



Crispy Fan with almond filling in a baking cup

Item no.: 10000968

Weight: 85 g

Quantity: 60 items per colli



Crispy Fan with chocolate in a baking cup

Item no.: 10000970

Weight: 85 g

Quantity: 60 items per colli



Crispy Fan with quark in a baking cup

Item no.: 10000969

Weight: 85 g

Quantity: 60 items per colli





Custard Bar

Item no.: 10000089

Weight: 375 g

Quantity: 15 items per colli

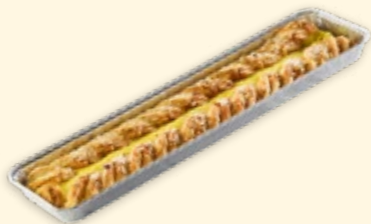


Danish Pastry Bar

Item no.: 10000116

Weight: 375 g

Quantity: 15 items per colli



Braided Custard Bar

Item no.: 10000609

Weight: 375 g

Quantity: 15 items per colli



Danish Pastry Tart

Item no.: 10000088

Weight: 375 g

Quantity: 20 items per colli



Sweets for sharing

Pastry bars and tarts

Choose our Danish pastry bars and tarts when you need easy and flexible serving that can be adjusted to the number of guests.

Try, for example, our delicious crispy Danish Pastry Bar filled with sweet Lord Mayor filling. Our bakers have baked it with a golden crust and the classic thin pastry layers.



Serve our delicious
pastry bars - plenty
for everyone.

UTZ certified chocolate

Giant Chocolate Triangles

Made for sharing

Crispy light layers and
Lord Mayor filling with UTZ
certified chocolate.



Chocolate Pastry Triangle with topping

Item no.: 10000842
Weight: 150 g
Quantity: 40 items per colli



Chocolate Pastry Triangle with brown icing

Item no.: 10000843
Weight: 150 g
Quantity: 40 items per colli





A squidgy family
- baked with soft
yeast dough.

Soft and gorgeous

Irresistible squidgy buns

We bake our squidgy buns with a traditional soft yeast dough that develops the characteristic squidginess, and we have added generous quantities of delicious filling - the perfect combination!

Try our squidgy buns with delicious rhubarb jam or intense chocolate filling.



Chocolate Squidgy Bun

Item no.: 10000994
Weight: 110 g
Quantity: 48 items per colli



Rhubarb Squidgy Bun

Item no.: 10000993
Weight: 110 g
Quantity: 48 items per colli



Mini Danish pastries

A little bite of heaven

When we feel a little peckish, most of us tend to treat ourselves to something sweet. These mini-pastries are the perfect "little somethings" to satisfy your sweet tooth - at the breakfast buffet or as an afternoon snack.



Mixed Danish Pastries Mini

Item no.: 10000270
Weight: 35-40 g
Quantity: 95 items per colli



Mixed Mini Danish Pastries

Item no.: 10000173
Weight: 40 g
Quantity: 110 items per colli



Mini Cinnamon Whirl

Item no.: 10000113
Weight: 40 g
Quantity: 90 items per colli



Mini Custard Crown

Item no.: 10000091
Weight: 40 g
Quantity: 100 items per colli



Mini Raspberry Crown

Item no.: 10000124
Weight: 40 g
Quantity: 100 items per colli



Mini Pastries
A little something
for the sweet
tooth.



Did you know?


By tradition, Danish pastry has 27 layers. However, the optimal number of layers actually depends on the product in question. It is generally true to say that fewer layers produce a flakier and airier structure. For example, puff pastry has many fine layers, whereas croissants have fewer.



Quality ingredients and skilled lamination

The secret of great Danish pastry

- ❁ A special lamination technique gives our Danish pastry its characteristic layers.
- ❁ Our bakers fold and roll the dough to create alternate layers of dough and fat.
- ❁ At Kohberg, we use segregated and RSPO-certified margarine that is specially formulated for use in making Danish pastry.
- ❁ It is important that we keep the dough as cold as possible to prevent it from raising and the layers from disintegrating. A cold dough produces a Danish pastry with a crisp, layered structure.
- ❁ At high temperature, the fat evaporates to create tiny pockets of air that, in the end, give the pastry its characteristic crispy bite.
- ❁ The Danish pastry dough is made with Danish flour from grain cultivated without plant growth regulators or pesticides containing glyphosate.



Our mini pastry
bars are made
without
palm oil.



Danish flour
without plant
growth regulators
and glyphosate.

Serves 2 or 3 persons

Mini Pastry Bars

Our bakers have made our traditional pastry mini bars with those special sweet moments in mind. Try sharing our Mini Braided Custard Bar baked with quality ingredients. A delicate pastry bar with Lord Mayor filling. Sprinkled with sugar with sugar crystals and flaked hazelnuts.

Pastry bars in smaller bites



Mini Braided Custard Bar

Item no.: 10000996
Weight: 175 g
Quantity: 50 items per colli



Mini Danish Pastry Bar

Item no.: 10000997
Weight: 200 g
Quantity: 50 items per colli



Feel the good vibes

"Hygge" is the Danish secret of the good life

The Danes are said to be one of the world's happiest people. A unique Danish concept, "hygge" (pronounced hoo-guh or hoo-ga) goes some way to explaining why this is true.

"Hygge" is enjoying life, in all sorts of ways, big and small, alone or with your family and friends. "Hygge" is a nice, warm atmosphere, a cosy get-together or curling up under the duvet on a cold winter evening.

"Hygge" is also associated with good food. Make sure you add original Danish pastry to your authentic "hygge" moments. "Hygge" doesn't come any better - or more Danish - than that!




Classic Danish pastry

For your authentic
"hygge" moments.

A bite of "hygge"

Thin layers and cinnamon

An extra-large variant of the classic cinnamon whirl. This cinnamon whirl features classic thin and crispy layers of Danish pastry with a generous quantity of delicious cinnamon filling. Serve in the baking pan that keeps the filling inside the pastry.



Premium Cinnamon Whirl in a baking cup
Item no.: 10000694
Weight: 110 g
Quantity: 80 items per colli



Twist and turn

Twisted buns with scrumptious fillings

We bake our large, twisted buns with traditional sticky dough that gives them a superbly soft and sticky texture. The twisted shape creates a rustic look, and we have baked them with three appetizing fillings. Try the Twisted Cinnamon Bun with the mild, rounded and characteristic flavour of real cinnamon.



Twisted Cinnamon Bun
Item no.: 10000884
Weight: 160 g
Quantity: 40 items per colli



Twisted Lemon Bun
with yellow icing
Item no.: 10000982
Weight: 160 g
Quantity: 40 items per colli



Twisted Strawberry Bun
with red icing
Item no.: 10000981
Weight: 160 g
Quantity: 40 items per colli



Cinnamon Whirl
Item no.: 10000151
Weight: 85 g
Quantity: 48 items per colli

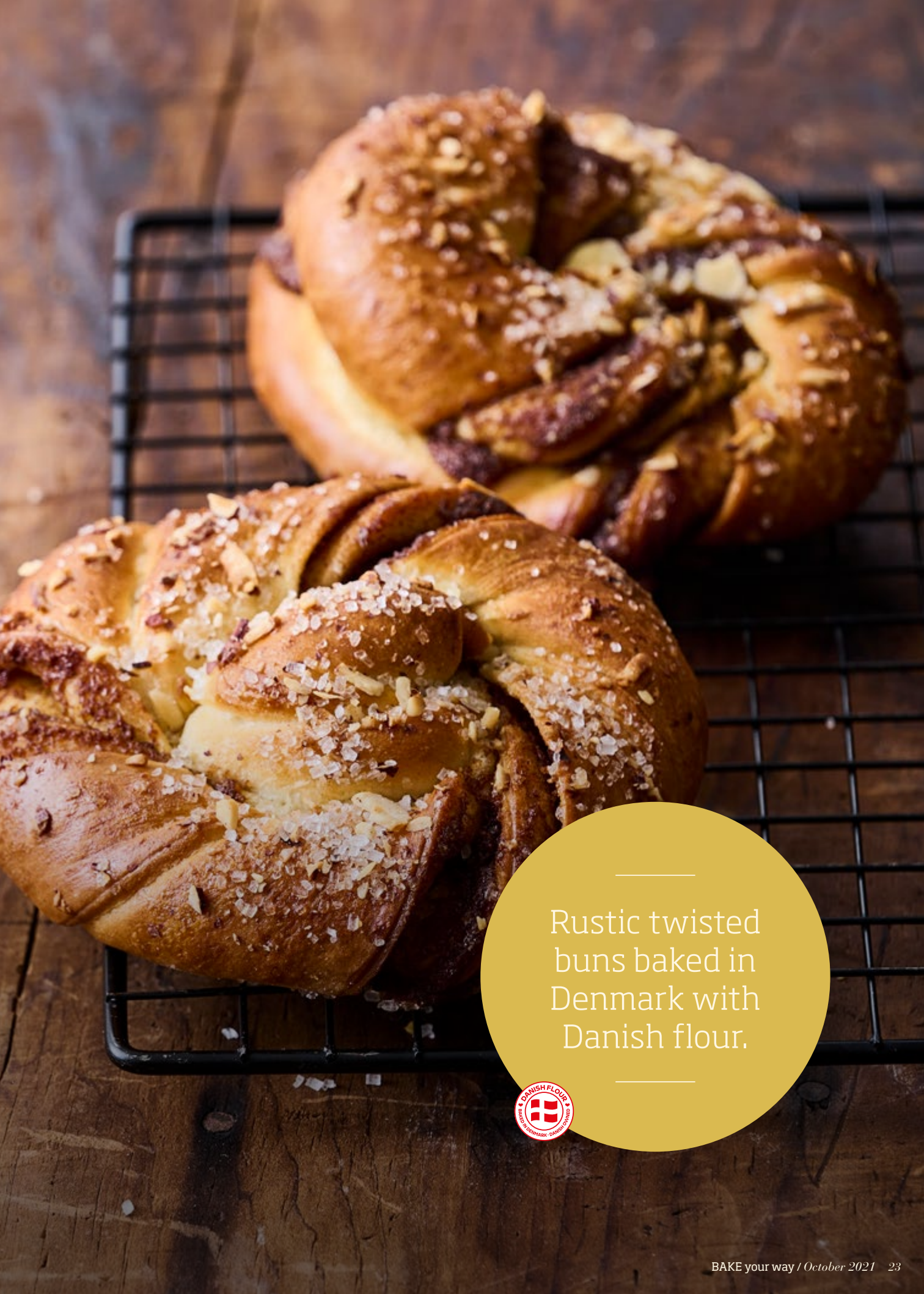


Squidgy Cinnamon Whirl
Item no.: 10000139
Weight: 100 g
Quantity: 36 items per colli



Cinnamon Whirl with Custard
Item no.: 10000984
Weight: 90 g
Quantity: 36 items per colli





Rustic twisted
buns baked in
Denmark with
Danish flour.





Looking for genuine Danish pastries or a broad and versatile bread range? We can help you!

Get in touch for a chat about how we
can help you to grow your business

For further information,
please contact sales@kohberg.com

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Kohberg

We're bakers